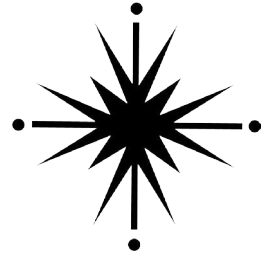


# SPARKLING POINTE

## MÉTHODE CHAMPENOISE

### NV CUVÉE CARNAVAL BLANC

78% CHARDONNAY, 17% PINOT NOIR, 5% PINOT MEUNIER



#### WINEMAKER NOTES

Cuvée Carnaval Blanc features a pale straw color with a soft, effervescent light-to-medium body. A most aromatic wine, the nose features notes of pear and peach with floral undertones. This is a sweeter cuvée with flavors of strawberry, tropical fruits, and cherry blossom with a lush lingering finish. A unique liquor de dosage that includes 5% Gewürztraminer adds a hint of lychee fruit.

#### VINTAGE NOTES

A non-vintage wine blended with fruit mainly sourced from the 2015 vintage. 2015 Notes: Exceedingly sunny with very few rainy day, warm, not hot, and relatively on the dry side best explains the stellar 2015 vintage. With humidity generally not an issue, and more sun than rain, grapes were small and concentrated with great flavor intensity.

#### FOOD PAIRING NOTES

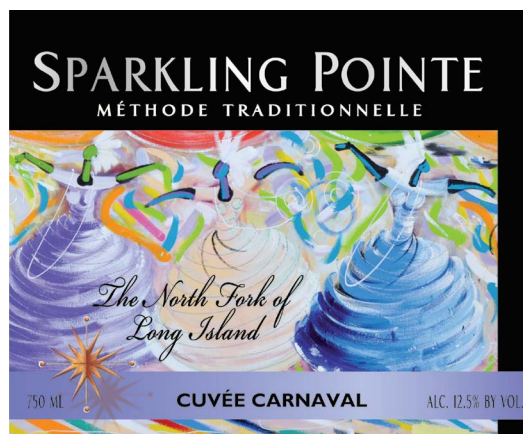
A slightly sweet sparkler that pairs with both savory and sweet dishes. For savory serve with oysters rockefeller, mushroom quiche, or blue cheese. After dinner compliment with fresh fruit and berries or a slice of cheesecake.

#### RELEASE DATE

September 9, 2017



Varietal	78% Chardonnay 17% Pinot Noir 5% Pinot Meunier
Appellation	North Fork
Alcohol	12.5%
pH	3.01
TA	6.94 g/l
Residual Sugar	28 g/l
Ageing Profile	1 1/2 years on the lees
Cases Produced	1,010
Disgorged	August 23, 2017



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